

DAY 1 RECIPES

Celebrate 'World Pear Day' (Dec. 4th) with these great pear dishes!

Appetizer: Grilled Pear & Shrimp



INGREDIENTS	WEIGHT	MEASURE
Pears		
USA pears, skin on		6 each
Extra virgin olive oil	3 ounces	
Shrimp		
Shrimp, shell on, cleaned	1-1/2 pounds	36 each
Garlic cloves, finely chopped		6 each
Extra virgin olive oil	3 ounces	
Paprika		1 tablespoon
Salt		1-1/2 teaspoons
Freshly ground black pepper		1-1/2 teaspoons
Assembly		
Gorgonzola cheese		3/4 cup
Balsamic glaze		3 tablespoons
White truffle oil		1 tablespoon
Fresh thyme sprigs		12 each

DIRECTIONS

- 1. Halve the pears, remove core with melon baller, and toss with the olive oil.
- 2. Place the pears on a hot grill and cook up to 5 minutes per side, depending on ripeness of pears. Set aside and keep warm.
- 3. Toss the shrimp with garlic, olive oil, paprika, salt and pepper.
- 4. Place the shrimp on a hot grill and cook 2 minutes per side. Set aside and keep warm.
- 5. Place a pear half on each of 12 plates.
- 6. Top each pear with 1 tablespoon crumbled Gorgonzola cheese and drizzle with 1 teaspoon balsamic glaze and a few drops of truffle oil.
- 7. Arrange 3 grilled shrimp next to each pear, garnish with a thyme sprig and serve immediately.



